

HUSQVARNA

BUILT-IN OVENS



Operating manual

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Technical Data

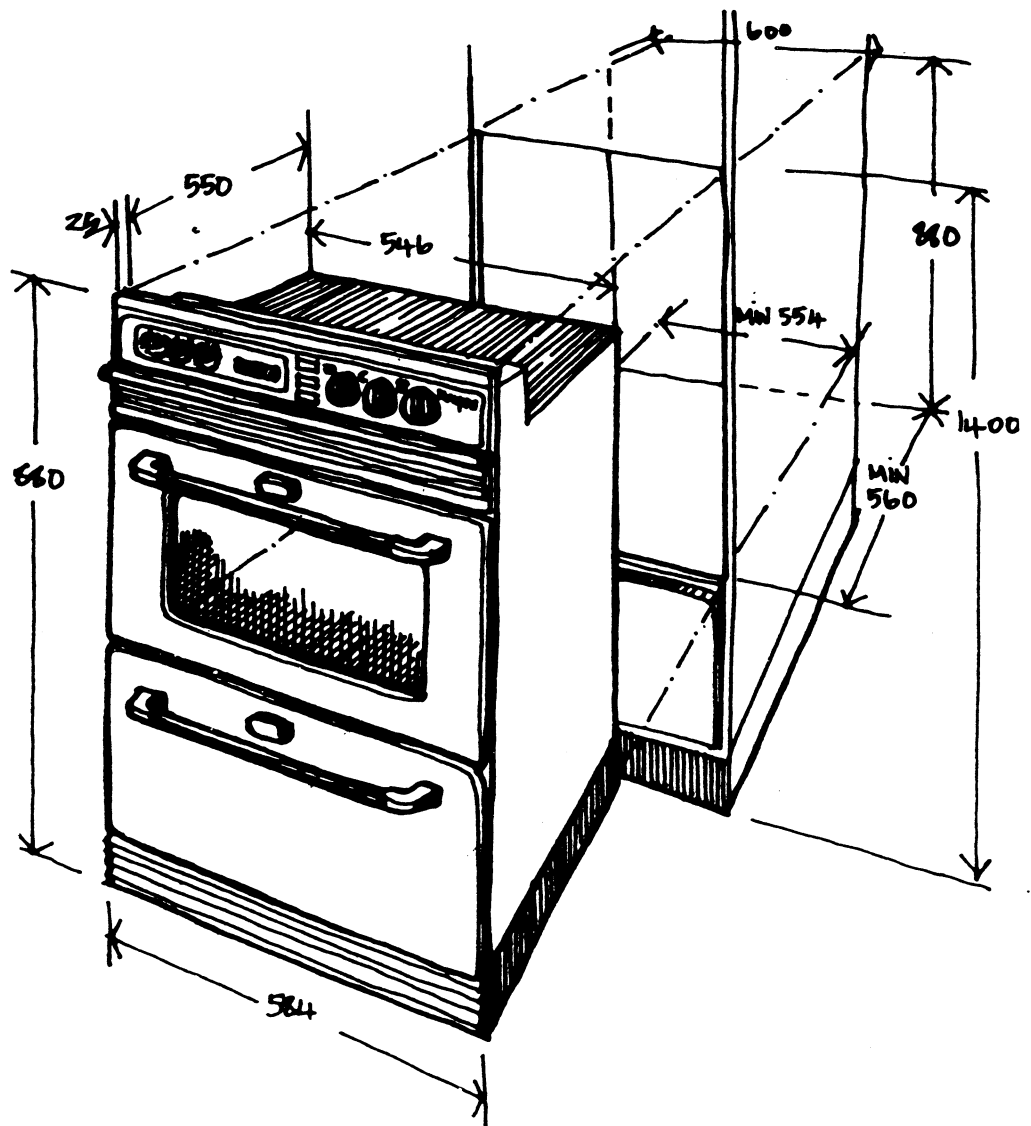
Duo Oven

Wattage	5.07 KW
Voltage	240 volts a.c. 50HZ
Weight	58 Kg
Width	584 mm
Height	880 mm
Depth	580 mm

Installation

The Reginett Duo is designed to be installed in an oven housing having an aperture size as indicated below. Ensure that the oven is not installed adjacent to surfaces that can be affected by heat such as fabric, plastic or polystyrene.

Before installing the oven in the housing connect the appliance to the electrical supply first so that if the need should arise for the oven to be withdrawn from the housing the electrical cable is sufficient in length for this to be carried out. Then remove the air outlet ventilation grill and carbon filter. Slide the oven into the housing. With the two screws supplied, fix the oven to the housing through the fixing holes on the left and right hand side of the filter aperture. Replace the carbon filter and grill.



Electrical connection

WARNING

- THIS APPLIANCE MUST BE EARTHED

Your Husqvarna cooking appliance must be connected to a double pole main switch, situated in close proximity to the appliance, by a qualified electrician.

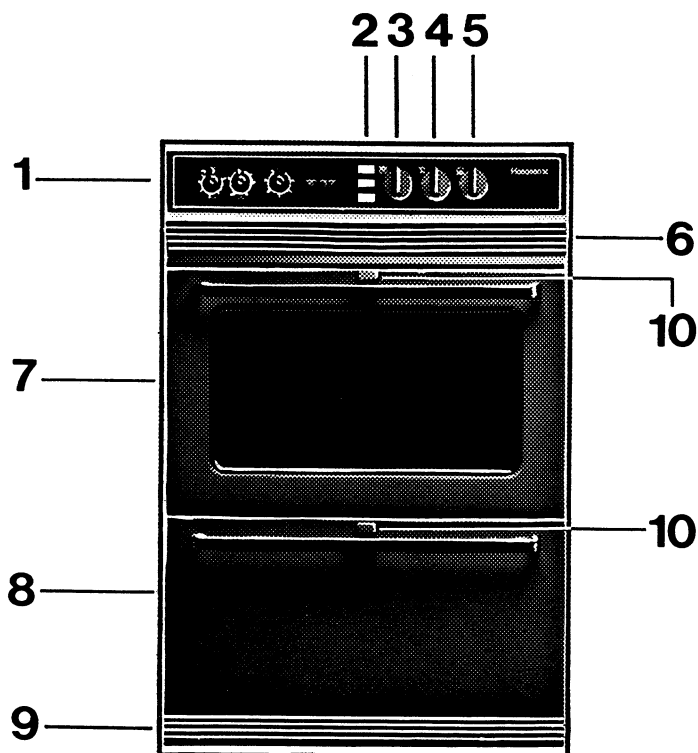
Ensure that the voltage marked on the rating plate situated on the rear of the cooker corresponds to your mains supply voltage.

ELECTRICAL CONNECTION, DUO OVEN

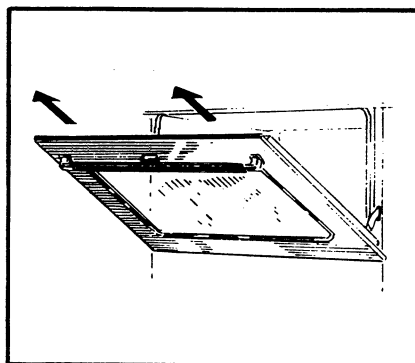
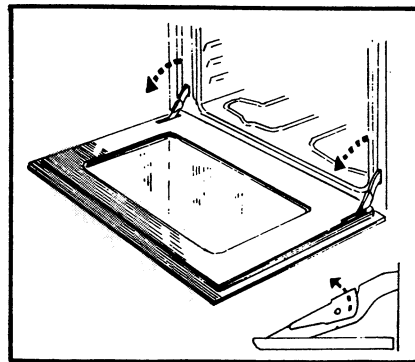
- | | | | |
|---------|------|--------------------------|-------|
| ① | ② | ④ | ⑤ |
| NEUTRAL | LIVE | AUTO-TIMER
CONNECTION | EARTH |

The thermostatic hotplate on the Reginett electric top and the rear right-hand heating zone of the Ceramic hob can be auto-timed by the Duo Oven.

Disconnect the link between terminal 4 and 5 on the hobs and then connect terminal 5 to terminal 4 on the Duo Oven.



Fitting of Doors



Firstly ensure that the hinge hooks are in the upright position on all four hinges. If this is not the case pull the hinge forward until the hook is exposed and lift the hook up then allow the hinge to return into the oven body until the hook grips. Then place the door squarely onto the hinges, open the door to its fullest extent, push the hooks back into position and close the door.

Description

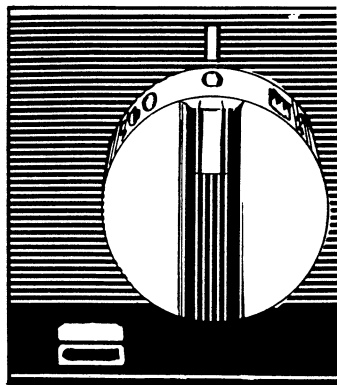
1. Auto-timer
2. Indicator Lamps
3. Upper Oven Element Control
4. Upper Oven Thermostat
5. Lower Oven Control
6. Air Outlet Ventilation Grill
7. Upper Oven
8. Lower Oven
9. Air Inlet Ventilation Grill
10. Door Safety Catch

Using the oven for the first time

NOTE: Before using the oven for the first time both ovens should be burned in. Ensure that all cardboard packing etc., is removed from both ovens before switching on the electrical supply.

Set both ovens on their highest setting for approx. 30 minutes making sure that the kitchen is thoroughly ventilated as a certain amount of smoke can develop.

Upper Oven Element Control



With this control you can choose the elements you wish to use. The symbols on the control refer to the location of the elements and their power in watts.

START 3500



1500

Rapid heating of the oven all elements are switched on.

* IMPORTANT: The rapid heating facility should not be used for more than 8 minutes after this time set the control to:-



650

Upper and lower heat elements only.



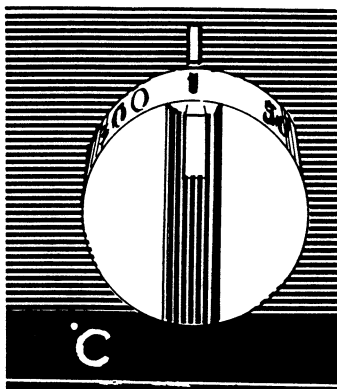
2000

Lower element only.

Grill element only.

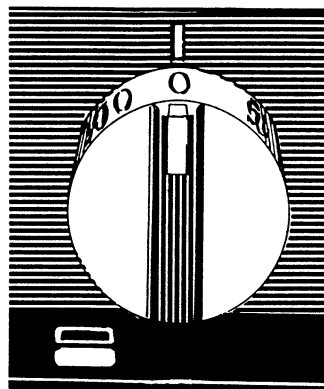
* (This facility should not be used when using the automatic control.)

Thermostat Control, Upper Oven



With this control knob you choose the required temperature in the upper oven. The setting is infinitely variable between 50°C - 300°C.

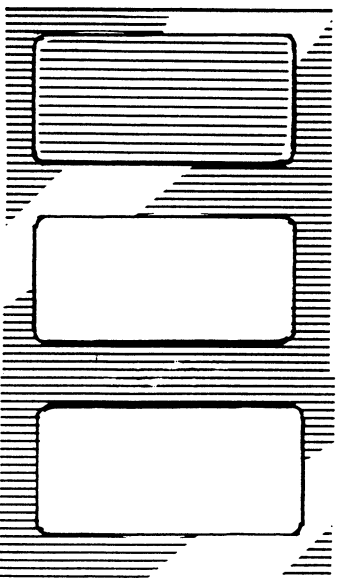
Thermostat Control, Lower Oven



With this control the elements and the temperature are selected. Both the top and bottom element are switched on together, they cannot be selected individually.

The setting is infinitely variable between 50°C - 300°C.

Indicator Lamps



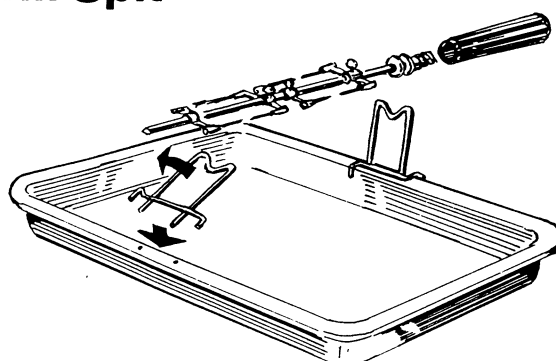
The red light is an indicator lamp which will illuminate when one of the ovens is switched on.

The first yellow light is for the upper oven. The second yellow light is for the lower oven. These lights illuminate when the relevant oven is turned on and will extinguish when the oven has reached the set temperature.

Temperature Conversion

0°C	0°F
50	122
100	212
150	302
200	392
250	482
300	572

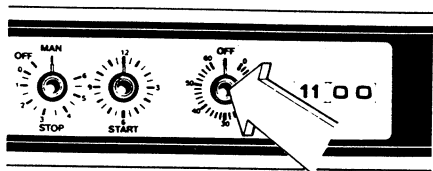
Grill Spit



Two support holders are provided for the spit and these locate into the front and rear of the roasting pan. Impale the food to be grilled on the skewers and place the roasting pan with the supports in the oven on the lowest slide rail. Place the spit on the supports and insert the grill spit into the socket at the rear of the oven. Ensure that the steering track immediately in front of the spit handle locates in the front support. Remove the handle and close the door. Set the upper oven thermostat at 250 - 300 and the oven knob to 2000.

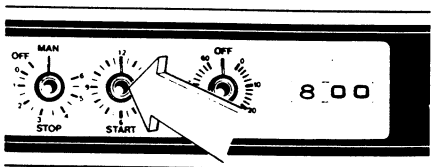
The grill motor will operate whenever a grill element position is selected on the oven element control.

Automatic Timer



1. Setting the Correct Time

Press the knob on the signal timer in and rotate in either direction until the required time appears.

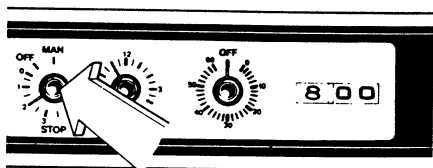


Automatic Operation of the Upper Oven

2. Setting the Start Time

The start time is the actual time of day you wish the oven to switch on. In other words the time when the food shall start to cook.

Press in the knob marked start and turn in either direction to the required start time.



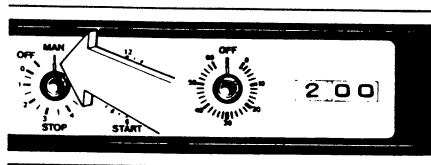
3. Setting the Cooking Time

By means of the knob marked stop, you set the period of time the oven will remain on, i.e. the amount of time you wish the cooking to take.

Turn the knob in a clockwise direction to any period up to a maximum of 6 hours. The cooking time is dependent upon the type of food, cooking utensil and amount of food being cooked. Under the heading GENERAL HINTS you will find some guiding examples.

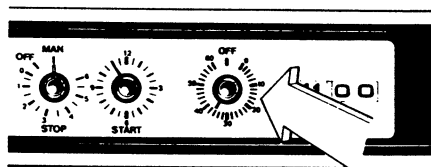
4. Setting the Oven Controls

When the start and cooking times have been set, it is then only necessary to set the upper oven element and thermostat controls in the normal manner.



5. When Automatic Cooking is Finished

The timer will automatically turn the top oven off. Return the oven controls to 0 and the stop control to MAN. Until the stop control is returned to this position you will be unable to use the oven on Manual control.



6. Short Period Signal Timer

The signal timer can be used to time any operation such as boiling eggs, baking cakes or to remind you of an appointment etc. for any duration up to 60 minutes. To set the timer turn the knob in a clockwise direction to the required setting. When the set time has elapsed a bell will sound intermittently until the control is returned to the OFF position.

If the upper oven fails to operate ensure that the auto-timer is correctly set.

The upper oven will only function manually when the left hand knob of the auto-timer is set to MAN, and the centre knob is in the extended position and is indicating the time as shown on the digital clock. If all functions on your appliance fail to operate ensure that the main switch is turned ON before contacting the Service Department.

General Hints when using the Ovens

Grilling

Set the oven control at grill . It is practical to place aluminium foil in the roasting pan under the grilling grid. Start grilling the food as soon as the grill element glows red.

Grill table

	*Slide rail	Temp.	Grilling time	
Pork chops, thin	4	300°	6-8 min one side 4-5 min other side	
Pork chops, thick	3	300°	7-9 min one side 4-6 min other side	
Pork fillet, slices 2-2.5 cm	3	300°	6-8 min one side 4-5 min other side	
Sirloin steak 1.5-2.0 cm	3	300°	6-9 min one side 5-7 min other side	
Club steak, T-bone 2-4 cm	3	300°	7-10 min one side 6-8 min other side	
Steak 4-5 cm, whole fillet	2	300°	8-10 min one side 6-8 min other side	
Chicken quarters	3	300°	10-12 min one side 5-7 min other side	
Ham steak (5 cm thick)	2	250°	20-25 min one side only 20-25 min other side	
Spare ribs	3	250°	20-30 min one side 20-25 min other side	
Spare ribs, thin end	3	300°	10-12 min one side 5-7 min other side	
Sausages	3	300°	3-4 min one side 1-2 min other side	

*The numbers 1-4 in the table refer to the four slide rails with which the ovens are equipped. The lowest slide rail is No. 1.

Important

Never place aluminium foil direct on the bottom of the oven or the lower element. Not only will this prohibit the efficiency of the oven but damage to the oven liner can result.

Roasting

Set the oven knob at 'upper and lower elements'  1500

Type of meat	Temp.	Approx. roasting time per kg. meat. For deep-frozen meat allow about 1 hour extra roasting time for thawing
Pork, fresh	160-175°	approx. 2 hours
Lamb	160-175°	1.5-2.0 hours
Veal	160-175°	approx. 1.5 hours
Game (reindeer, elk, venison)	160-175°	approx. 2 hours
Beef	160-175°	1.5-2.0 hours
Roast beef	175-200°	45-60 min.
Beef, fillet	175-200°	30-45 min.
Cured ham	125°	70-80 min.
Thick ham with bone wrapped in aluminium foil	150-175°	60-70 min.
Thin ham with bone or boneless ham wrapped in aluminium foil	125°	50-60 min.
	150-175°	45-60 min.


Oven dishes

Set the oven knob at 'upper and lower elements'  1500

	*Slide rail	Temp.
Fish, boiled or baked on grid	1	200-225°
Gratin, deep-frozen on grid	1	200-225°
Gratin, browning on grid	2	225-250°
Puddings, shallow omelettes on grid	2	200-225°
Puddings, deep omelettes on grid	1	200-225°
Soufflés on grid	1	175-200°
Toad-in-the-hole	2	225-250°
Roast and minced meats	1	175°
Casseroles	1	150°
Pizza, baking	3	250°

*The numbers in the table refer to the four slide rails with which the ovens are equipped. The lowest rail is No. 1.

Baking

Set the oven knob at 'upper and lower elements'  1500

	Temp.	*Slide rail	Time min.
Bread			
Loaf baked in tin	175°	1	50-60
wholemeal/sifted rye/rye flour	200-225°	1	30-4
Loaf baked in tin wheatflour	200-225°	2	10-15
Flat loaf with hole			
Soft round rolls wholemeal/sifted rye/rye flour	225°	2	8-10
Crisp rolls and dinner rolls	225-250°	2	5-10
Scones	250°	2	8-10
Pricked flat bread	200-275°	1	5-7
Sweetened Bread, Cakes			
Buns	225-250°	2	7-10
Bun rounds	200-225°	1	15-20
Light sponge cake	175-200°	1	30-40
Rich sponge cake	150-175°	1	50-60
Tea cakes	200-225°	2	8-15
Sponge rolls	225-250°	2	5-8
Pastry, Biscuits			
Short-crust biscuits	175-200°	3	8-15
Puff-pastry biscuits	200-225°	3	5-12

*The numbers in the table refer to the four slide rails with which the ovens are equipped. The lowest slide rail is No. 1.

Cleaning Instructions

Cleaning the Upper Oven

The upper oven is coated with catalyst enamel which breaks down organic substances (particles of fat) by combining heat and oxygen during cooking. The cleaning process operates continuously during the cooking cycle but discolouration may occur when roasting or grilling at low temperatures.

If heavy soilage does occur after use allow the oven to cool then wipe off the worst of the spillage with hot water, then switch the oven on to the highest temperature for about 45 minutes.

It may be necessary to repeat the process once more if extremely heavy soilage has been allowed to remain for any length of time.

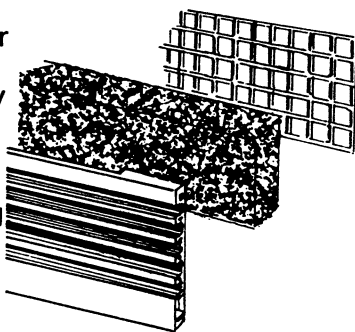
If flecks with a hard, shiny surface appear use fine soap impregnated steel wool very gently over the affected area but take care not to damage the enamel coating. Any marks left behind will disappear in time. Sugar spillage is difficult to remove in any oven and should be wiped away with hot water immediately.

As with all conventional ovens the catalyst enamel will discolour with time and use but this will not affect the cleaning process.

Exchanging the Charcoal Filter

The purpose of this filter is to eliminate cooking smells, when the efficiency decreases the charcoal filter should be changed.

To remove the filter, gently pull down the spring clip above the door catch, pull the ventilation grill out and directly behind will be found the filter which can then be levered out.



If the Oven fails to work

If the upper oven fails to operate ensure that the automatic control has been re-set.

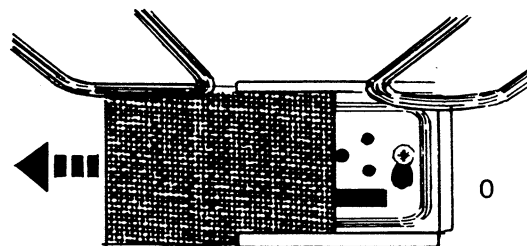
Turn the STOP control to MAN and ensure that the START control indicates the time as shown on the digital clock, the button should then be in the extended position.

Cleaning the Lower Oven

The lower oven is coated with ordinary oven enamel and can be cleaned with soap and water, soap impregnated steel wool or an oven cleaner.

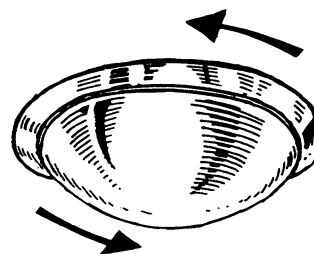
Cleaning the Grease Filter

The oven is fitted with a wire mesh grease filter to trap particles of fat. The filter, which is fitted at the rear of the upper oven, is easily removed by sliding to the left. The filter should be cleaned regularly in hot water that has washing-up liquid added. By keeping the grease filter clean, the charcoal filter will be more effective and will last longer.



Changing the Oven Lamp

Unscrew the glass cover in an anti-clockwise direction. The lamp, type E14 thread, 15 watts, unscrews in an anti-clockwise direction. When replacing the glass cover ensure the metal washer is placed between the glass and the oven roof.



Husqvarna service organisation

Should you require help or service in connection with your Husqvarna domestic appliance, please contact the Service Reception unit for your area. Before writing or telephoning for service, please check whether your problem is covered under the heading 'When the Cooker Fails to Work'. If you are asking for service under guarantee, please ensure you have your purchase invoice for inspection by the Service Representative when he calls.

† SOUTHERN REGION

Electrolux Ltd., Hippodrome House, Birchett Rd, Aldershot, Hants GU11 1LU.
Aldershot 24505 (STD code 0252).
For Southern, South Eastern and South Western Electricity Board areas.

Brighton area. 12 Gloucester Place, Brighton 694341 (STD code 0273)

Maidstone area. 128 Sutton Road, Maidstone 677727 (STD code 0622).

Devon and Cornwall. 231 Albert Road, Devonport Plymouth 58161 (STD code 0752)

Avon and Somerset. 3 Waring House, Redcliffe Hill, Bristol 211876 (STD code 0272)

Jersey. 1A Victoria Road, Georgetown, St Saviour, Central 22138 (STD code 0534)

† EASTERN AND LONDON REGION

Electrolux Ltd., (Eastern & London Service Office), Oakley Road, Luton, Beds. LU4 9QW, Luton 55966 (STD code 0582).
For Eastern and London Electricity Board areas.

Thames area of Essex. 638 London Road, Westcliffe, Southend 354313 (STD code 0702).

Norwich area. 1 Malthouse Lane, Norwich 614157 (STD code 0603)

† Users residing within 20-30 miles of Croydon, including all London Postal Districts, may telephone 01 686 4321 to register service requests.

MIDLANDS & SOUTH WALES REGION

Electrolux Ltd., 3 Strensham Hill, Moseley, Birmingham B13 8AQ (021 449 5252).
For Midlands and East Midlands Electricity Board areas.

Nottingham area. 15 Heathcoat Street, Nottingham 48355 (STD code 0602).

Potteries area. 107 Church Street, Stoke on Trent 413414 (STD code 0782)

South Wales Electricity Board area.

19 David Street, Cardiff 387444 (STD code 0222).
Powell Duffryn House, Adelaide Street, Swansea 51848 (STD code 0792).

NORTHERN REGION

Electrolux Ltd., Record Mill, Empire Street, Great Harwood, Blackburn, Lancs BB6 7SR
Great Harwood 886666 (STD code 0254).
For North Western Electricity Board area.

Manchester area. 88 Bury Old Road, Whitefield, Manchester (061-798 9689).

Merseywide & North Wales Electricity Board area. 141 Brook Street, Chester 312038 (STD code 0244)

Yorkshire Electricity Board area. 70 Cross Gates Road, Leeds 608511 (STD code 0532).

SCOTLAND & NORTH EASTERN REGION

Electrolux Ltd., 5 Wellington Street, Glasgow G2 6JB (041-204 0411).
For Scottish Electricity Board areas.

Aberdeen area. 8 Cornhill Arcade, Cornhill Drive, Aberdeen 695761 (STD code 0224).

Dundee area. 119 Hiltown, Maxwell Shopping Precinct, Dundee 22630 (STD code 0382).

Tyne & Wear Durham areas. 1 Eastbourne Avenue, Gateshead 782381 (STD code 0632).

Teesside N. Yorks, areas. 49 Mandale Road, Thornaby, Stockton on Tees 64848 (STD code 0642).

NORTHERN IRELAND

Electrolux Ltd., 27 Franklin Street, Belfast BT2 8DU Belfast 27512 (STD code 0232).

REPUBLIC OF IRELAND

Electrolux (Santry) Ltd., Santry Avenue, Santry, Dublin 9, Dublin 373721 (STD code 0001).

